

4. The method of Claim 1 wherein said high solid fat index lipid is applied to form said outer high solid fat index layer having a thickness in the range of approximately 0.0041 inch to 0.039 inch.

5. The method of Claim 1 wherein said high solid fat index lipid is formulated to include a solid fat index characterized as

SFI @ 50°F 60 – 90%.

SFI @ 70°F 60 – 90%.

SFI @ 80°F 30 – 80%.

SFI @ 92°F 5 – 80%.

SFI @ 100°F 5 – 70%.

SFI @ 110°F 0 – 40%.

SFI @ 120°F 0 – 20%.

SFI @ 140°F 0 – 5%.

6. The method of Claim 4 wherein said high solid fat index layer is approximately 1/32 inch thick.

7. The method of Claim 1 including the step of dimensioning said food product for reheating in an upright consumer toaster.

8. The method of Claim 1 wherein said coating is applied at a rate of approximately 0.2 to 0.3 grams per square inch.

9. The method of Claim 1 wherein said high solid fat index lipid includes a melting point and said method, prior to said coating step, further comprising the steps of:

grilling said food product; and

cooling the food product after grilling such that said outermost surfaces are at a temperature below said melting point.

10. The method of Claim 1 including the step of performing said coating step by enrobing.

11. The method of Claim 1 including the step of performing said coating step by spraying.

12. The method of Claim 1 wherein said food product includes a product thickness and said coating step is performed to apply said outer high solid fat index layer at a coating thickness that is based, at least in part, on said product thickness.

13. The method of Claim 12 further comprising the step of increasing said coating thickness with relative increases in said product thickness.

14. The method of Claim 1 further comprising the steps of:

forming said outermost farinaceous layer using a pair of opposing farinaceous slices defining a pair of major outermost surfaces, one of which is associated with each opposing farinaceous slice, and each major outermost surface receiving said coating and such that each one of the opposing farinaceous slices defines an innermost surface opposite each major outermost surface;

prior to said coating step, arranging a filling between the innermost surfaces of the opposing pair of farinaceous slices; and

sealing a peripheral edge portion of the innermost surfaces of the opposing farinaceous slices to one another in a way that is intended to prevent the filling from escaping from between the opposing farinaceous slices.

15. The method of Claim 14 wherein said sealing step includes the steps of (i) applying a sealing bead of farinaceous paste to the innermost surface of a first one of the opposing farinaceous slices surrounding said filling, (ii) positioning the innermost surface of the second one of the farinaceous slices against the innermost surface of the first farinaceous slice along with the farinaceous paste disposed thereon to spread the farinaceous paste across said peripheral edge portion, and (iii) cooking the food product in a predetermined way which bonds the first and second slices to one another with the sealing paste.

16. The method of Claim 15 further comprising the step of formulating said farinaceous paste using a mixture of approximately 46% flour and 54% water by weight upon application to the opposing farinaceous slices.

17. The method of Claim 15 wherein the sealing bead includes a weight of approximately 8 grams upon application.

18. The method of Claim 1 further comprising the steps of:
prior to said coating step, dispersing additional solids in the high solid fat index lipid mixture.

19. The method of Claim 18 wherein said additional solids include particles formed from a farinaceous mixture that is used to form said outermost farinaceous layer.

20. (once amended) The method of Claim 19 further including the steps, prior to said coating step, of grilling said food product to provide a desired appearance of said outermost surfaces, and prior to dispersing the particles in the high solid fat index lipid mixture, treating said particles in a way that is intended to maintain said desired appearance of the coated portions of the outermost surfaces when the food product is reheated in a toasting environment.

21. The method of Claim 20 including the step of reheating the food product from a frozen state.

22. The method of Claim 1 wherein the food product includes a product outline and further comprising the step of:
forming a peripheral edge portion of said outermost farinaceous layer in way that is intended to limit burning of the peripheral edge portions of the food product while reheating in a toasting environment.

23. (once amended) The method of Claim 1 further including the steps, prior to said coating step, of grilling said food product to provide a desired appearance, and formulating said coating in a way that is intended to maintain said desired appearance when the food product is reheated in a toasting environment.

24. The method of Claim 1 wherein said high solid fat index lipid mixture includes a hard butter, maltodextrin and added solids.

25. The method of Claim 24 wherein the added solids include particles formed from a farinaceous mixture from which

said outermost farinaceous layer is also formed.

26. (once amended) The method of Claim 25 further including the steps, prior to said coating step, of grilling said food product to provide a desired appearance, and preparing said particles in a way that is intended to maintain said desired appearance when the food product is reheated.

27. A reheatable food product produced by the method of Claim 1.

28. (once amended) In a method for producing a reheatable food product including an outermost farinaceous layer defining one or more outermost surfaces, said method comprising the steps of:

cooking the reheatable food product to provide a desired appearance of said outermost surfaces;

mixing a coating mixture which is intended to cause the [particular] desired appearance of the product to be generally maintained as a result of exposure to a toaster environment including the step of adding edible farinaceous particles to the mixture that are intended to enhance a post reheating appearance after the food product is reheated; and

coating at least portions of the outermost surfaces with said coating mixture.

29. (once amended) A reheatable food product, comprising:

one or more outermost major farinaceous layers each of which defines an outermost major surface coated with a coating mixture including a high solid fat index lipid to provide a high solid fat index layer on each outermost major surface.

30. (once amended) The reheatable food product of Claim 29 wherein said outermost farinaceous layer includes at least one of wheat, corn, rye, barley, rice, soy bean and potato flour.

31. The reheatable food product of Claim 29 wherein said high solid fat index lipid is formulated to include a solid fat index characterized as

| | |
|-------------|-----------|
| SFI @ 50°F | 60 - 90%. |
| SFI @ 70°F | 60 - 90%. |
| SFI @ 80°F | 30 - 80%. |
| SFI @ 92°F | 5 - 80%. |
| SFI @ 100°F | 5 - 70%. |
| SFI @ 110°F | 0 - 40%. |
| SFI @ 120°F | 0 - 20%. |
| SFI @ 140°F | 0 - 5%. |

32. The reheatable food product of Claim 29 wherein said high solid fat index layer includes a thickness in the range of approximately 0.0041 inch to 0.039 inch.

33. The reheatable food product of Claim 29 wherein said high solid fat index layer includes a thickness of approximately 1/32 inch.

34. The reheatable food product of Claim 29 including dimensions suitable for reheating in an upright consumer

toaster.

35. The reheatable food product of Claim 29 wherein said outermost major surfaces include a width of approximately 3 3/4 inches and a height of approximately 3 1/2 inches.

36. The reheatable food product of Claim 35 wherein said outermost farinaceous major layers include a thickness approximately 5/16 inches.

37. The reheatable food product of Claim 29 including a filling arranged between a pair of said outermost farinaceous major layers in a sandwich form.

38. The reheatable food product of Claim 37 including a sealant substantially surrounding said filling to bond said pair of outermost farinaceous layers to one another in a way that is intended to seal the filling between the outermost farinaceous major layers.

39. The reheatable food product of Claim 38 wherein said sealant is formed from a farinaceous paste.

40. The reheatable food product of Claim 39 wherein said farinaceous paste includes a mixture of approximately 46% flour and 54% water by weight upon application between the pair of outermost farinaceous layers.

41. The reheatable food product of Claim 29 wherein each high solid fat index layer includes added solids.

42. The reheatable food product of Claim 41 wherein said added solids include particles formed from a farinaceous mixture that is used to form said outermost farinaceous major layers.

43. (once amended) The reheatable food product of Claim 42 which is grilled prior to application of the coating mixture to have a desired appearance of said outermost major surfaces and said particles include a particle appearance that is intended to maintain the desired appearance of each of the outermost major surfaces with the application of the high solid fat index layer.

44. The reheatable food product of Claim 29 including a product outline, a portion of which is formed by a peripheral edge portion made up by said outermost farinaceous layers having a configuration that is intended to reduce burning of the peripheral edge portions of the food product while reheating in a toasting environment.

45. The reheatable food product of Claim 29 wherein said coating mixture includes a hard butter, maltodextrin and particles formed from a farinaceous mixture from which said outermost farinaceous major layers are also formed.

Please add the following new claims 46 and 47:

46. (new claim) The reheatable food product of Claim 29 wherein the high solid fat index layer operates to transfer heat into the interior of the food product, during reheating, by melting and resolidifying in a way which limits toasting of the outermost surfaces while absorbing into the product.